

ZYMAFLORE® DELTA

Yeast for fresh white wines, showing complexity and elegance.

Selected Active Dry yeast (SADY), non-GMO, for enological use. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In accordance with the International œnological Codex.

SPECIFICATIONS AND OENOLOGICAL PROPERTIES

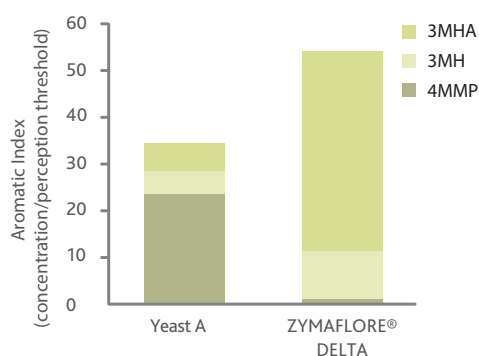
Yeast strain enhancing varietal aroma expression: **grapefruit, passion fruit, mango and litchi notes**. High capacity to enhance 3MH and 3MHA (Lower capacity to express the 4MMP aroma tomato leaf, boxwood). Recommended for aromatic varietal white wines, showing **complexity and elegance**.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15 % vol.
- Turbidity > 150 NTU.
- Fermentation temperature: 14 – 22 °C.
- High nitrogen requirements.
- Short lag phase.

EXPERIMENTAL RESULTS

Sauvignon Blanc, Bordeaux 2011. Fermentation temperature 16 – 22 °C. Positive yeasts implementation control.



ANALYSES END OF AF	YEAST A	ZYMAFLORE® DELTA
Alcohol (% vo.)	13.9	13.9
SR (g/L)	0.8	0.9
AT (g/L H ₂ SO ₄)	6.0	6.0
AT (g/L tartaric acid)	9.1	9.2
AV (g/L H ₂ SO ₄)	0.22	0.26
AV (g/L acetic acid)	0.27	0.32
pH	3.05	3.07

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect: granular

STANDARD ANALYSIS

Humidity (%) < 8 %
Living cells SADY /g > 2.10¹⁰
Lactic bacteria /g < 10⁵
Acetic bacteria /g < 10⁴
Wild yeast SADY /g < 10⁵
Coliforms /g < 10²
E. Coli/g None

Staphylococcus/g None
Salmonella / 25 g None
Moulds /g < 10³
Lead < 2 ppm
Arsenic < 3 ppm
Mercury < 1 ppm
Cadmium..... < 1 ppm

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Please refer to the Technical Booklet «*Good alcoholic fermentation management*» for complete information on yeast addition timing and techniques, the key points of fermentation.

DOSAGE

- 20 - 30 g/hL.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packaging.
- Avoid temperature differences exceeding 10°C between the must and the yeast inoculum. Total yeast inoculum preparation time must not exceed 45 minutes.
- In the case of harvests with a high alcohol degree potential and to minimise volatile acidity formation, use DYNASTART® / SUPERSTART® BLANC in rehydration water.

STORAGE

- Store off the ground in original sealed packaging at a fresh temperature away from odours.
- Optimal date of use : 4 years.

PACKAGING

500g vacuum pack. 10kg boxes.

